

COMMERCIAL ITEM DESCRIPTION

CHEESECAKE, FROZEN

**The U.S. Department of Agriculture has authorized
the use of this Commercial Item Description.**

Salient characteristics.

The product shall conform to the following types as specified:

Type I. California Style.

The California Style is thin and is made with baker's cheese 1/ and flour (no eggs). It usually has a graham cracker crust, but a pie crust liner may be used. Fruit topping is optional.

Type II. New York Style.

The New York Style is thick and rich. It is made with cream cheese, whole eggs, egg yolks, and cream. Fruit topping is optional.

Type III. French Style.

The French Style is usually made in a meringue manner, using egg whites, flour, butter, and baker's cheese 1/. The bottom is lined with graham cracker crumbs. Fruit topping is optional.

Type IV. Quick Style.

The Quick Style (or refrigerator style) is prepared by mixing ingredients and chilling them in the refrigerator until set. No baking is necessary. Ingredients include baker's cheese 1/, cream cheese, milk, and other optional ingredients, such as egg yolks. Here, confectioners' sugar is employed, and flour is absent. Crumbs are optional. Fruit topping is optional.

1/ Baker's cheese is a cottage-type cheese, containing not more than 80% moisture, nor more than 0.5% fat.

A-A-20093

Type V. Fruit Swirl Style.

The Fruit Swirl Style is baked with the fruit, flavoring, and syrup incorporated throughout the cheese matrix in a random-swirl design. This style may incorporate any of the ingredients used in Types I, II, III, and IV above, may or may not have a crumb liner, and generally will not have fruit on the surface.

Frozen cheesecake shall be held at 0°F or lower until time of receipt and shall not be more than 90 days old at time of receipt. Cheesecake shall be frozen and held at less than or equal to 0°F and shall have a shelf life of at least one year without loss of quality (flavor or texture loss). After thawing, cheesecake must be stable for at least two weeks under normal refrigeration. Within this period, the product may be refrozen and thawed without loss of quality.

The cheesecake may be round, square, or rectangular in shape. It shall be acceptable in appearance (no discoloration, cracks, indentures), flavor (cheese-like, sweet, fruity, if applicable, no off-odors and no off-flavors), and texture (smooth, no ice crystals and no hard fruits). All ingredients shall be wholesome.

Contractor's certification.

By submitting an offer, the contractor certifies that the product offered meets the specified salient characteristics of this Commercial Item Description; conforms to the producer's own specifications and standards, including product characteristics, manufacturing procedures, quality control procedures, and storage and handling practices; has a national or regional distribution from storage facilities located within the United States, its territories, or possessions; and is sold on the commercial market. The Government reserves the right to determine proof of such conformance prior to the first delivery from point of origin and any time thereafter, up to and including delivery at final destination, as may be necessary to determine conformance with the provisions of the contract.

Regulatory requirements.

The delivered product shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product in the commercial marketplace. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder and the Egg Products Inspection Act.

Preservation, packaging, packing, labeling, and marking (as appropriate and applicable).

Cheesecakes shall be preserved, packaged, packed, and case marked in accordance with good commercial practice. Commercial labeling and packaging, as may be augmented by the contract or purchase order, shall be acceptable. Shipping containers shall comply with National Motor Freight or Uniform Freight Classification, as applicable.

For Department of Defense procurement.

The following requirements are applicable when specified by the contracting officer:

A. Commercial packaging. Cheesecake shall be packaged in accordance with good commercial practice.

B. Commercial packing. Packing shall be in accordance with commercial packing complying with Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of fiberboard boxes.

C. Export packaging. Cheesecake shall be packaged in accordance with good commercial practice.

D. Export packing. Cheesecake shall be packed in a snug-fitting fiberboard box, constructed, closed, and reinforced in accordance with Style RSC, Grade W5c or W5s of PPP-B-636 or wax-impregnated fiberboard box constructed in accordance with Style RSC, Class I, Type SWCFI, Grade 200 of PPP-B-1163. Closure of the wax-impregnated box shall be with hot-melt adhesive and reinforcement shall be in accordance with the appendix of PPP-B-636. Alternatively, cheesecake, commercially packed as specified, shall be overpacked in one of the boxes heretofore specified. For distribution to Navy and Air Force, reinforcement shall be restricted to nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape in accordance with the appendix of PPP-B-636.

E. Labeling of packages (commercial and export). Labeling of packages shall be in accordance with commercial practice and shall comply with the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder, and, where applicable, the Egg Products Inspection Act.

F. Marking of shipping containers (commercial and export). Commercial markings for shipping containers are acceptable, provided the following information is included:

National Stock Number

Contract Number

A-A-20093

Item Description	Name, Address, and Zip Code
Quantity, Unit of Issue	of Contractor
Date of Packaging (month/year)	Expiration Date

In addition, the following precautionary markings shall appear in letters not less than 1 inch high on top of each container:

"KEEP FROZEN (0°F OR BELOW)"

Notes.

Sources of Documents:

Sources of information for nongovernmental documents are as follows:

National Motor Freight Traffic Association, Inc., Agent
National Motor Freight Classification
American Trucking Associations, Inc., Traffic Department
1616 P Street, NW
Washington, DC 20036

Uniform Classification Committee, Agent
Uniform Freight Classification
Uniform Classification Committee, Suite 1106
222 South Riverside Plaza
Chicago, IL 60606

Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. (Application for copies should be addressed to the Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402.)

Copies of the Egg Products Inspection Act are available from: Director, Poultry Division, Agricultural Marketing Service, U.S. Department of Agriculture, South Building, 14th and Independence Avenue, SW, Washington, DC 20250.

Civil agencies may obtain copies of this Commercial Item Description from: General Services Administration, Specification Unit (WFIS), Room 6039, 7th and D Streets, SW, Washington, DC 20407.

Military activities should submit request for copies to: Naval Publications and Forms Center, 5801 Tabor Avenue, Philadelphia, PA 19120.

Comments and suggestions.

Comments and suggestions regarding this Commercial Item Description may be submitted to the U.S. Army Natick Research and Development Laboratories, ATTN: DRDNA-ES, Natick, MA 01760.

MILITARY INTERESTS: CIVIL AGENCY COORDINATING ACTIVITIES:

Custodians

Army - GL
Navy - SA
Air Force - 50

DOJ - BOP
HHS - FDA, NIH
USDA - FQA
VA - OSS

Review Activities

Army - MD, TS
Navy - MC, MS
DP - SS

PREPARING ACTIVITY:

Army - GL
Project No. 8920-0437